

# Sour beer

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **3**
- SRM **7.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (61.5%)	80 %	4
Grain	Pszeniczny	1 kg (30.8%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (7.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis